

Dr. PIERCE'S
GOLDEN
MEDICAL
DISCOVERY
FOR THE BLOOD, LIVER, LUNGS.

Experience has shown to physicians that the majority of diseases have their origin in the derangement or disease of the stomach and other organs of digestion and nutrition. The stomach is the receptacle in which food is received and the laboratory in which it is prepared to nourish the different parts of the body. It prepares brain nourishment in one way, nerve nourishment in another, muscle nourishment in another. When the stomach is "out of order" these various forms of nourishment are only partly or imperfectly prepared, and nerve, muscle, or brain, as the case may be, is only partly fed, and the result is pain, which is Nature's protest and warning. The pain may be in the head or in the heart, but you must reach it through the stomach or you can't cure it. That is the philosophy on which Dr. Pierce's Golden Medical Discovery is prepared. It has absolute control of the stomach and digestive and nutritive system. It cures diseases in head, heart, liver, lungs and other organs by curing the diseased condition of the stomach which prevents the proper nourishment of the various organs and corrupts them by its own diseased condition, in the partial nourishment it provides. In like manner "Golden Medical Discovery" purifies the blood, by purifying the stomach and other blood-making organs.

It contains no alcohol, or other intoxicant, and no narcotic.

MILLINERY! MILLINERY!

Millinery Sale

At the New Millinery Store.

In order to introduce our new store we will have a special sale on

Tuesday, Wednesday, Thursday, Friday and Saturday

of this week. Call and get prices and be convinced that this is the cheapest place in the territory to buy strictly up-to-date Millinery goods, and this is the only exclusive Millinery store in Vinita. We solicit a share of your patronage.

Mrs. M. A. Rambo,
Cowan Building, Main Street.

Low Rate Excursions
all Summer via
The Burlington Route.

During the coming summer the Burlington Route will have in effect the very lowest excursion rates that have ever been made. The general plan of these rates, destination, etc., is so varied that the public should ask their nearest ticket agent for details, or else do so the favor to write for rates, describing the matter, etc.

CHEAP SUMMER TOURS WEST.
Daily to Colorado, Utah and Black Hills, also Homesteaders' excursions every two weeks to the whole west and northwest.

CHEAP EXCURSION EAST—
Very low round trip rates to the Duluth Exposition, the Seashore, Adirondacks, Canada, Michigan Lakes, Mackinaw, a thousand eastern resorts, five lakes and rail trips east, via of Chicago, Detroit, Cleveland.

CHEAP EXCURSIONS NORTH—
Every day to St. Paul, Minneapolis and Lake Superior resorts; the coolest recreational country.

Ask for the Burlington's Summer excursion rate circulars.

CALIFORNIA EXCURSIONS
personally conducted every Wednesday from St. Louis, every Thursday from Kansas City and St. Joseph.

Write us for rates and printed matter describing the prompt trip.

L. J. BARKER, L. W. WALKER,
T. P. A., 22 Main St., Geo. Pass. Agt.,
Kansas City, Mo., St. Louis, Mo.

HOWARD ELLIOTT,
General Manager,
St. Louis, Mo.

5 C WILL BUY A
BATHFINDER
CAR

THE CASE
CHLOSS

THE
MKT
AND
MISSOURI KANSAS TEXAS RAILWAY

THROUGH SERVICE
BETWEEN
ST. LOUIS,
CHICAGO,
KANSAS CITY
AND THE
PRINCIPAL CITIES OF
TEXAS.

BUFFET SLEEPERS
AND
FREE RECLINING
KATY CHAIR CARS

DINING STATION
OPERATED BY THE COMPANY
PERIOD MEALS

FIFTY CENTS

Travel and pleasure property fitted
with the most modern and comfortable
equipment. Our law can be beaten.

LOCAL : NOTES.

Tabloush is to get another railroad.

Ringworm, tetter, itching piles, itch, eczema cured quickly and effectually with Aunt's Cure. Money refunded if it fails. Price 50 cents.

There will be a big peach crop hereabouts.

Second-hand buggies bought and sold; will buy wheels, springs or other parts. G. G. McCleary, at Hunt's scales.

The health of Vinita was never better.

Backache, sprains, bruises, cuts, rheumatism, catarrh, diarrhoea, cramp colic, all aches and pains speedily cured with Hunt's Lightning Oil. Failing, money refunded.

The Frazee-Buffington brick store will soon be completed.

Mothers who would keep their children in good health should watch for the first symptoms of worms and remove them with White's Cream Vermifuge. Price, 25 cents. Peoples drug store.

Brackett's picnic grounds are gaining quite a reputation.

"With one bottle of Beggs' Cherry Cough Syrup my cough and soreness entirely disappeared."—Ernest Whipple, Davenport, Ia. GUARANTEED to cure all throat and lung troubles—has never failed; try it. Peoples drug store.

Roy Rogers is now acting janitor at the President's church.

You feel better at once after using Herbine, you enjoy your food more, and you get more nourishment and invigorating force out of what you eat. Hence Herbine makes you strong, vigorous and cheerful. Price, 50 cents. Peoples drug store.

A new dormitory for the boys will be erected at the College soon.

"The drugs in Dr. Simmon's Sarsaparilla are so concentrated that the dose is very small, but nevertheless, it is so scientifically combined that it is readily retained and assimilated by the most delicate and sensitive stomach." 50 cents and 50 cents.

Mrs. Johnathan Gurs returned to her home at Blue Jacket Saturday.

To save me, avoid breaking, and to avoid suffering, prevent coughs and colds by the timely use of Ballard's Horehound Syrup. It is a safe, sure and swift remedy for all bronchial ailments. Price, 25 and 50 cents. Peoples drug store.

The Chief of Police is doing considerable work for outside towns at present.

Purifies the blood—fits the system with life, health and vigor—Beggs' Blood Purifier. "I cured me of dyspepsia and constipation, and other diseases arising from impure blood. I think it's a splendid medicine," says Mrs. Alice Reed, Butler, Mo. Peoples drug store.

W. T. Beatty returned from a visit with his brother in California, last week.

Many women fail to digest their food, and so become pale, thin and weak, while the brightness, freshness and beauty of the skin and complexion departs. Remedy this by taking Herbine after each meal to digest what you have eaten. Price, 50 cents. Peoples drug store.

The strawberry season is about over in this section, but the cherries are just coming.

Stop your hair falling out! "Erysipelas resulted in entire loss of my hair; two bottles Beggs' Hair Renewer gave me a fine growth."—John A. Linder, editor Advocate, Humiston, Ia. Guaranteed for all scalp diseases: restores natural growth and color. Peoples drug store.

Mrs. Hattie Gore has been appointed teacher in the Nowata school for the fall term.

If the stomach performs its functions actively and regularly, the food of which it is the receptacle, is transformed into blood of a nourishing quality, which furnishes vigor and warmth to the whole body. Herbine gives tone to the stomach and promotes digestion and assimilation. Price, 50 cents. Peoples drug store.

Fred Hatcliff has returned from Liberty, Mo., where he has been attending college.

For all sores, ulcers, wounds, burns and skin diseases—Beggs' German Salve, the famous pile cure. C. H. Lidell, Vinita, Mo., says: "It gave me immediate relief from piles and effected a permanent cure." A guaranteed remedy, endorsed by physicians. Peoples drug store.

If you are troubled with that most uncomfortable disease called piles, don't neglect it. Don't let the complaint get a firm hold. Every day the disease is neglected it grows worse. Commence at once to use Tabler's Buckeye Pile Ointment, the relief is immediate, and cure infallible. Price, 50 cents in bottles. Tubes, 75 cents. Peoples drug store.

Tom Isbell has been granted a pension of \$8 a month for wounds received in the Cuban war.

Mrs. Chas. Hudson, Denver, Col., writes: "Both my children had bad cases of whooping-cough and nothing seemed to help them. Beggs' Cherry Cough Syrup effected a quick cure." That's what it's GUARANTEED to do. Cures coughs, colds, croup, la grippe, bronchitis, pneumonia and consumption. Peoples drug store.

Jesse Roderick, who has been attending Willie Hattell, returned to Hottelville last week.

"I strongly recommend Beggs' Cherry Cough Syrup; it cured me of a throat and lung trouble of many years' standing."—Mrs. J. Bremen, Rind, Col. Cures coughs, colds, asthma, bronchitis, la grippe, pneumonia, whooping cough, croup and consumption. Peoples drug store.

Commissioner Harry E. Don Carlos returned Thursday from Chicago and Kansas City. He has been on a month's leave of absence and while away attended the biennial meeting of the Fraternal Aid society and was elected president of same. Mrs. Don Carlos remained in Kansas City to visit her mother.

FIFTY CENTS

Travel and pleasure property fitted
with the most modern and comfortable
equipment. Our law can be beaten.

Johnny Crutchfield has found his horse which had strayed away and he thought was stolen.

Don't risk the little one's life. Croup is a dangerous disease. Mrs. H. Gregg, Dundee, Kas., says, "My little daughter had been troubled with croup since she was three months old; Beggs' Cherry Cough Syrup cured her. Children like it. Guaranteed. Peoples drug store."

Rev. C. L. Browning has been attending the district conference at Pryor Creek for the past week.

"Beggs' Cherry Cough Syrup saved the life of my baby boy when dying of croup; God bless the remedy," writes Mrs. Adam Schreiber, Chattanooga, Tenn. Guaranteed to cure throat and lung troubles. Saves hundreds of these little ones every year. Peoples drug store.

Three brothers were sent up for horse stealing at this place during the recent session of the United States court.

Sweet Breath
Is a companion to a well ordered stomach. Dr. Caldwell's Syrup Pepsin keeps the stomach in order—the breath pure and sweet. Sold by Peoples drug store.

Miss Lila Stone, who has been attending school at Willie Hattell college, left last week for her home at Osage.

A Traveling Plan
Confided to us the other day that he used Dr. Caldwell's Syrup Pepsin in his family and needed no other remedy, as it seemed to keep the entire family so perfectly free from constipation, indigestion, sick headache and stomachic troubles. Sold by Peoples drug store.

Mr. Vandeventer, music teacher at Willie Hattell college, will have a studio and get up a class in town through the summer.

Prizeum Lotis.
I will pay the owner of the best male colt sired by either of my eight mammoth Jacks, \$100, at Vinita colt show Oct. 15, 1902, breeders appointment, Jan. 1903. Also will pay \$100 to owner of best horse colt sired in season of 1902 by my seal brown hanteltonian bred stallion, George C., weight 1300, height 16 1/2 hands, of Hal Point family, combined saddle and harness horse. As a breeder this horse has few equals, and his colts invariably show his pure blood in style and finish. It is only necessary to see him to appreciate his splendid qualities.

To insure colt, \$10; \$5 August 1st and \$5 when colt is foaled, with return privilege.

D. S. WARREN, Vinita, I. T.

Vance McSpadden and Taylor Crutchfield are attending the commencement exercises at the Male Seminary at Tahlequah.

Mrs. Maggie Hooper Sends a Message
Jeffersonville, Ind., May 15, 1901
Peoples Syrup Co., Monticello, Ill.

Dear Friends:—I was bothered with stomach troubles and dyspepsia for years. Nothing helped me until I tried your grand Dr. Caldwell's Syrup Pepsin, and now I feel like a new woman. You may publish this, that all others may learn of the great benefit of your cure. Sincerely yours,
Mrs. Maggie Hooper.

Sold by Peoples drug store.

Dr. T. B. Wheeler, scientific optician, handling the goods of the Merry Optical company of Kansas City, is in the city for ten days.

Don't Let Them Suffer.
Often children are tortured with itching and burning eczema and other skin diseases but Bucklen's Arnica Salve heals the raw sores, expels inflammation, leaves the skin without a scar. Clean, fragrant, cheap, there's no salve on earth as good. Try it. Cure guaranteed. Only 25 cents at Peoples' and Foreman's Drug stores.

A buggy from the country was turned over in front of Gus Nichols' residence Thursday. The front wheel was demolished. No one was hurt.

Stoutsville, Mo., May 5, 1900.
Gentlemen:—I have been troubled with indigestion and constipation for the last two years, and have tried every remedy known, but have never received any relief until I was handed a trial bottle of Dr. Caldwell's Syrup Pepsin through our druggist, J. W. Watson, which gave me immediate relief, and I afterwards bought a fifty cent bottle, which I can truthfully say has given me more relief than anything I have ever tried.—B. B. Hurd. Sold by Peoples drug store.

Dr. Fortner reports an excellent prospect for an apple crop in his large orchard. A moderate estimate places the probable yield at 10,000 bushels.

He Kept His Leg.
Twelve years ago J. W. Sullivan, of Hartford, Conn., scratched his leg with a rusty wire. Inflammation and blood poison set in. For two years he suffered intensely. Then the best doctors urged amputation, "but," he writes, "I used one bottle of Electric Bitters and 14 boxes of Bucklen's Arnica Salve and my leg was sound and well as ever." For Eruptions, Eczema, Tetter, Salt Rheum, sores and all blood disorders Electric Bitters has no rival on earth. Try them. Peoples' and Foreman's Drug stores will guarantee satisfaction or refund money. Only 60 cents. d-w

Wholesale Candy Factory.
G. M. Bradberry, of Joplin, was in the city a few days since with the intention of locating here. He contemplates putting in a wholesale candy factory and will employ twenty people. He will return in a few days.

Freemen Enrollment.
Chief Huntington returned from Chelsea Thursday where he had been inspecting the work of the Dawes commission in the enrollment of freedmen. Up to last night there had been only ninety applications at Chelsea. At Vinita there were 132, and at Ft. Gibson 2490. There have been 2001 placed on straight cards, 1049 on doubtful cards and 143 rejected for no reason.

As an Appetizing Dish.
Creamed smoked beef is a dish often served for the children's luncheon. It is liked by them over boiled rice or toast or mashed potato. It is frequently found difficult of digestion. This is because the beef is not shredded. At many tables pieces as large as the palm of the hand and fully three times as thick as they should be, are served with a lumpy cream sauce, the difference between this dish and the proper one being as wide as between right and wrong. Briefly shaved or shredded, and covered with a smooth white sauce, having not too much butter added, is included in the list of dishes for the children's luncheon.

Your Summer Journey.

If you wish to investigate the mineral wealth and fruit orchards of Arkansas and Missouri, see the rich farms of Oklahoma and Indian Territory or go on a summer outing, take the Frisco line. For health, wealth or pleasure we surpass all others. Arrangements have been made whereby we can now sell tickets through to Yellville, Ark., the center of the richest mineral district of Arkansas and Missouri. Summer rates to Eureka Springs, the famous health resort, are on, and tickets limited to ninety days can be procured at any time. We are right in line on cheap rates to Detroit, Chicago, Louisville, Ky., Memphis, Tenn., St. Paul, Minn., Milwaukee, Wis., Cincinnati, O., San Francisco, Cal., Buffalo, N. Y., Washington, D. C. and all other important points. We will deem it a pleasure to figure with you on any contemplated trip and will use our best endeavor to render courteous treatment, assuring you of a satisfactory journey. Any other information will be cheerfully given by the nearest Frisco agent or drop a card to either of the undersigned.

B. F. DUNK,
Dist. Pass. Agent, Wichita, Kas.
BRYAN SNYDER,
Gen. Pass. Agent, St. Louis, Mo.

Frisco Calendar For June.

The Frisco calendar for June is received and is as attractive and beautiful as any of its predecessors. On the reverse side is made this announcement: On April 7th train service was established over the recent completed Blackwell, Evid & south-western R.R., between Blackwell and Evid, O. T. The line penetrates the famous wheat belt of Oklahoma and opens magnificent prospects to homeseekers. We also ask leave to announce the establishment of the Harrison-Yellville-Rush Fast Black Line, which, as the name indicates, operates from Harrison through the land and fine fields of North Arkansas.

Latest Literary News.

In almost every walk of life there have been great women. Not that there ever been a woman who has reached the very highest pinnacle in any field? In the June Cosmopolitan Ella Wheeler Wilcox answers this question in the negative and declares that even in the essentially feminine vocations of cooking, dressmaking and millinery men excel women.

"Women," says Mrs. Wilcox, "have not the concentration which gives clear perspective. They lack system and patience and are distracted by details or turned aside by vanity."

Willie Hattell Closes.
Wednesday night's musical closed the nine months term at Willie Hattell College. A very large and intelligent audience was present. The evening programme was a whole reflected much credit on the ability of the faculty, and the applause that greeted every number indicated that they had done their part well and showed careful instructions.

Notice to Taxpayers.
Municipal taxes for the Incorporated town of Vinita are now due and payable. Prompt payment will save expenses. J. F. LUNDSTROM, Marshal.

Downing Party Conventions.
The precinct conventions of the Downing party of Cowessawnee district, will hold conventions on the 15th of June to elect delegates to the district convention to be held at Clareon June 20, 1902.

ROBT L. CHAMBERLIN,
D. W. VANN, Capt.

The Best Way to Beaumont, Texas.
And the Texas oil fields—best service, time and equipment via M. & T.Ry. Ask "Katy" agent for rates, time, trains and other particulars. J. T. Clapp, Agent.

Sunday Excursions.
The Katy road has inaugurated the regular Sunday summer excursion rates to and from all points on their road.

Heber Skinner succeeded in lowering the world's record in the roping contest at Memphis, Thursday, by roping and tying a steer in 31 seconds.

Ed Adair, Albert Breeding and Frank Skinner returned from Memphis Thursday, where they attended the Confederate reunion. They report a good time.

Several territory towns are boring for oil, but Vinita has a better thing. Our artesian wells beat any kind of an oil well unless it be a "gusher" like they have at Beaumont.

L. J. Bricker, the accommodating traveling passenger agent of the "Burlington" was here a short time Thursday afternoon. He is rushing Pan-American business for his road.

The interior of the Peoples' Drug store is putting on a metropolitan appearance. By the time the paper-hangers and painters get through it will be as nice as good taste and cash can make it.

F. W. Scout, who is spending a few weeks at Hot Springs for rheumatism states in a letter received Friday that he is much improved in general health, but sees little improvement as to rheumatism.

S. W. Woodall, who just closed a National school near Bartlesville last week, reports a serious difficulty at that place. While a picnic was in progress at the close of the school, the guards undertook to spill some liquor and a shooting scrape resulted. John Squallala was shot behind the ear with a revolver and may die.

As an Appetizing Dish.
Creamed smoked beef is a dish often served for the children's luncheon. It is liked by them over boiled rice or toast or mashed potato. It is frequently found difficult of digestion. This is because the beef is not shredded. At many tables pieces as large as the palm of the hand and fully three times as thick as they should be, are served with a lumpy cream sauce, the difference between this dish and the proper one being as wide as between right and wrong. Briefly shaved or shredded, and covered with a smooth white sauce, having not too much butter added, is included in the list of dishes for the children's luncheon.

GRAHAM LOAF CAKE.

A Fine Substitute for Cake in the Children's Lunchbox—A Hint About Bread Making.

One quart and a half of boiled milk, or part milk and part water; half teaspoonful of molasses, one teaspoonful of sugar, one heaping tablespoonful butter, one pound of raisins, one pound of currants, one teaspoonful cornstarch, two teaspoonful white flour, one teaspoonful oatmeal, one cake compressed yeast, Graham flour enough to make a soft dough, five even teaspoonfuls of salt, says Ladies' World, New York.

Disolve the yeast cake in the warm milk, add the other ingredients, leaving the Graham flour until the very last. Then add enough to make a dough that is easily handled. Knead a few minutes, then put into a large earthen bowl and let it rise until light.

Mold into loaves and buns; let these rise again, and then bake. Do not let the bread get too light at the second rising or it will fall when put into the stove. If the dough is made rather stiff there is less danger of its falling. Sometimes I use a cupful of cooked oatmeal left from breakfast, and sometimes I use the same amount uncooked. Either is good, but the cooked flakes make a moister bread. If more sugar and butter are desired they can be used. In summer I make this and all other bread at half-past nine in the evening. By six o'clock the next morning it is ready to be molded into loaves. In summer weather and in a warm climate no artificial heat is needed to make it rise.

This is a fine substitute for cake. Children are very fond of it, and a thick slice, well buttered, is nice for a school or picnic luncheon. The Graham flour is, of course, more whole than the white flour; but even so, one third of it if it is constantly used. Vary the menu by making another kind of loaf cake as follows:

One quart boiled milk, six eggs, one tablespoonful butter, two tablespoonfuls cinnamon, one cake compressed yeast, one pound currants, one pound raisins, five even teaspoonfuls salt, or less, according to taste. White flour enough to make a stiff dough. Knead well, let it rise till light, make into loaves or buns, let it rise again and then bake. Mix all bread with a large iron spoon, and never touch it with my hands except to knead it and mold into loaves. When baking bread have the oven hot enough to make the bread rise for about ten minutes, without loaves or buns, let it rise again and then bake. Mix all bread with a large iron spoon, and never touch it with my hands except to knead it and mold into loaves. When baking bread have the oven hot enough to make the bread rise for about ten minutes, without loaves or buns, let it rise again and then bake. Mix all bread with a large iron spoon, and never touch it with my hands except to knead it and mold into loaves. 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